

A Team Approach to Menu Planning

**THE MENU IS THE SINGLE
MOST IMPORTANT
FACTOR IN ANY
FOODSERVICE PROGRAM**

A well-planned menu will:

- Help control food costs
- Emphasize what the customer wants and will eat
- Determine participation in the programs and sales (revenue)
- Meet the nutritional goals of the foodservice program

A well-planned menu will:

- Determine how much labor is needed
- Determine the employee skills needed
- Utilize staff and equipment efficiently



A well-planned menu will:

- Determine what needs to be purchased (specifications and orders)
- Lead to more accurate forecasting of menu items
- Make implementation of offer Vs. serve easy

Factors to consider when establishing the menus

- Number of serving areas
- Prices you pay for food supplies and labor
- Skill of employees
- Commodities available
- Your nutritional goals and the degree to which those goals can be carried out
- Regional favorites and population mix

Factors to consider when establishing the menus (cont'd.)

- Number of students qualifying for free and reduced-price meals
- Equipment
- Location and frequency of deliveries



The Choice Menu has several advantages:



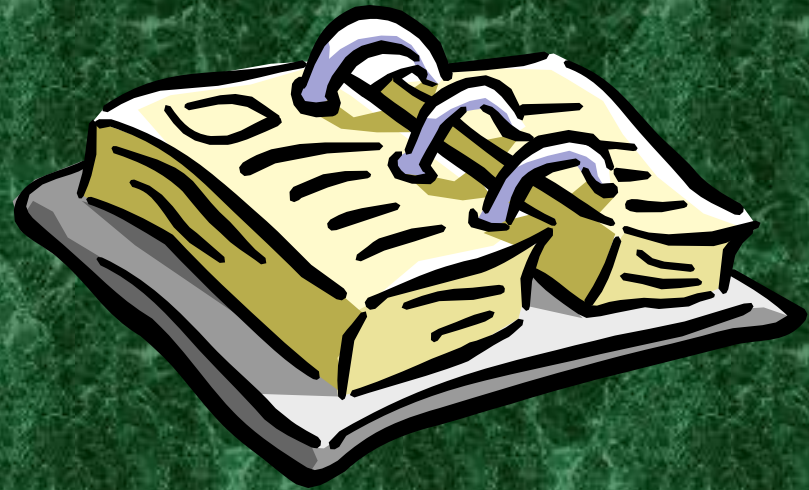
- Number of lunches served usually increases
- Plate waste decreases
- Students complain less
- A greater opportunity to meet student's nutritional requirements

With menu choices come challenges:

- Forecasting the number of servings
- Planning production so that all foods are ready to serve at the same time
- Having a means of displaying food and maintaining proper temperatures
- Communicating with the customer with signage to avoid adults having to help the students with choices
- Keeping the service fast
- Training employees

Standardized Recipes

- Employees should be required to use recipes for preparation of all foods, even simple dishes
- A standard product needs to be maintained
- A standardized recipe has been tested and has a specified yield



Benefits of using standardized recipes



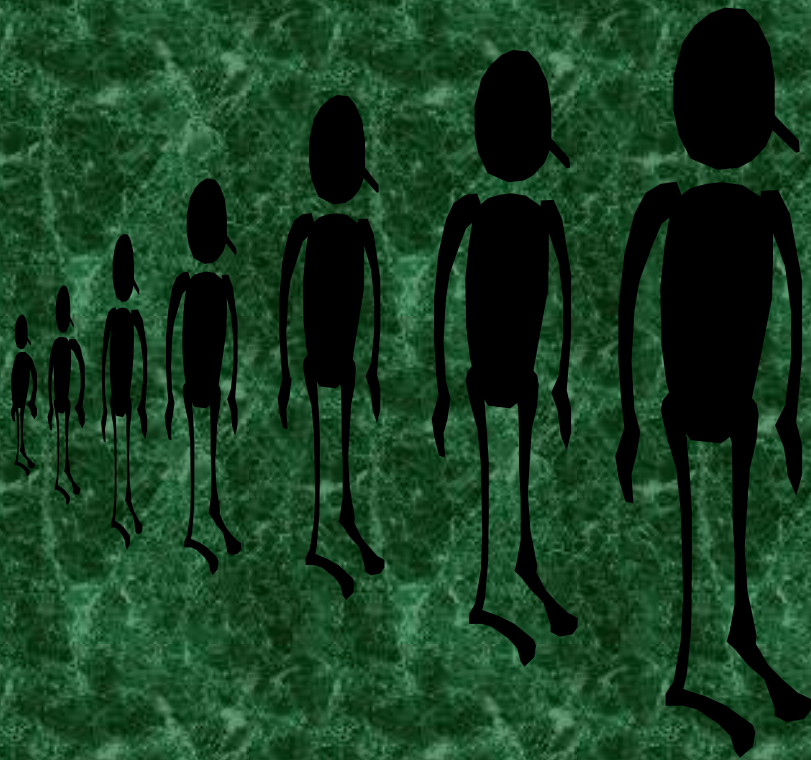
- Quality control
- Portion control
- Consistent yield
- Cost control
- Time savings
- Inventory control
- Consistent results

Considerations for menu planning

- Plan for variety
- Plan for choices
- Plan for contrast
- Plan for eye appeal
- Food preferences of children



The “team” is responsible for:



- Following the menu
- Following the standardized recipe
- Following the work and production schedule
- Cooking to the line
- Smiling at the students!